

California Academy of Sciences' Member Newsletter Summer 2005

Academy

Satisfy Your Curiosity ... and Your Stomach!

Chocolate is Coming This Summer

A unique tree in a lush tropical environment. A seed so precious it was used by the Aztecs as a form of money. A spicy drink and a sweet snack. **Chocolate** is all this... and much more. Journey through history to get the complete story behind the tasty treat that we crave in **Chocolate**, from June 11 to September 5, 2005 at the California Academy of Sciences.

Begin in the rainforest, where you'll meet a colony of 80,000 live Leaf Cutter ants, and explore the unique cacao tree whose seeds started it all. A beautiful tree with delicate flowers, cacao is found only within 20° latitude (about 1,380 miles) of the equator. Usually about twelve to twenty-five feet tall, it grows naturally in the rainforest understory, in the shade of larger canopy trees. It is pollinated by tiny flies called midges, which thrive in the decaying leaf litter of the rainforest floor and tend to stay close to the ground, so its flowers grow directly on the trunk and lower branches. After these flowers are



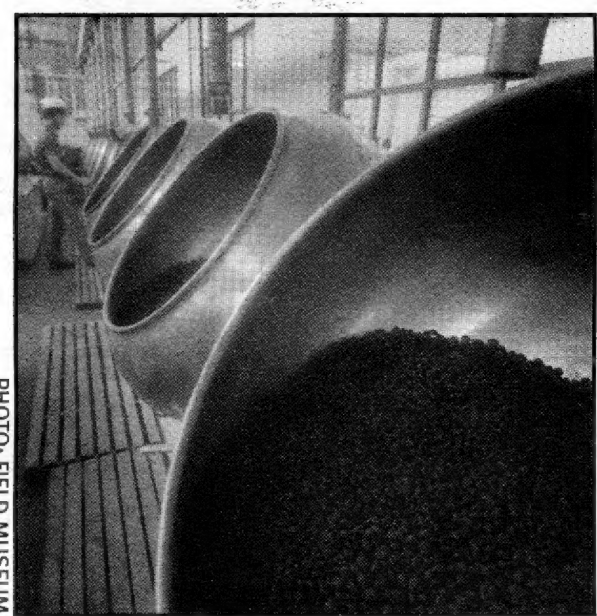
Cacao pods

pollinated, pineapple-sized cacao pods grow in their place. Each pod holds about thirty to fifty cacao seeds – enough to make about seven milk chocolate bars or two dark chocolate bars.

Next, visit the ancient Maya civilization and discover what chocolate meant nearly 1,500 years ago. Examine ceramic vessels that were used by Maya kings as chocolate cups, learn about the spicy drink that filled them, and see how archaeological evidence helped scientists trace the roots of chocolate back to the early Maya. Travel north and forward in time to meet the Aztecs, who acquired cacao through extensive trade networks and used the precious seeds as a form of currency. Explore an interactive Aztec marketplace, and learn the purchasing power of a handful of seeds.



PHOTO: FIELD MUSEUM #A113767C



Roasting kettles

Finally, follow chocolate's introduction into the upper class of European society and its transformation into a mass-produced world commodity. Find out what happened when chocolate first met sugar, trace the ups and downs of chocolate in the world market, and learn about the sustainable cacao-growing practices that can help protect the world's rainforests. If all that sets your mouth to watering, visit the Academy Store, where you can find a wide selection of delectable chocolate treats, or plan your visit for a Friday or Saturday afternoon – chocolate product tastings and demonstrations will take place every Friday and Saturday from June 11 to August 27 (see pages 4–6 for more information). **Chocolate** is a sweet experience for all ages!

Chocolate and its national tour were developed by The Field Museum, Chicago. This project was supported, in part, by the National Science Foundation.



CHOCOLATE SUMMER FESTIVALS

Join the Academy for three special days of programs dedicated to the culture, science, and history of chocolate. All programs are free with museum admission. Space is limited and on a first-come basis. More chocolate-related lectures, classes, and programs can be found on pages 2 and 3.

Saturday, June 18

Mole Tamales

Sample mole tamales, as made in the state of Puebla, México, and take home printed recipes. Mole is a traditional sauce made with chocolate. **11 am–4:30 pm**

Regional Varieties of Chocolate

Chocolatier Erin Solin discusses the cultivation, harvesting, and roasting of cacao beans, and how different treatments can affect the taste of chocolate. Visitors will learn to identify the origin of cacao beans through chocolate tastings. **11:30 am**

The Mayan Gift of Chocolate

Listen to Zoe Harris read stories about chocolate, learn about the Cacao God, and sing a chocolate chant in Spanish. **1 pm**

Mayan Cacao God

The History of Chocolate

Learn about the factors that influence the quality of chocolate products with Brad Kintzer from Scharffen Berger Chocolate Company. Taste your way through the chocolate-making process. **2:30 pm**

Birds, Roaches & Chocolate

Meet live roaches from the tropical rainforest, and learn why these arthropods – and others – are vital for cacao plant ecosystems and the birds they support. **4 pm**

Saturday, July 30

Mole Tamales

Sample mole tamales, as made in the state of Puebla, México, and take home printed recipes. Mole is a traditional sauce made with chocolate. **11 am–4:30 pm**

From Cacao Bean to Chocolate Bar

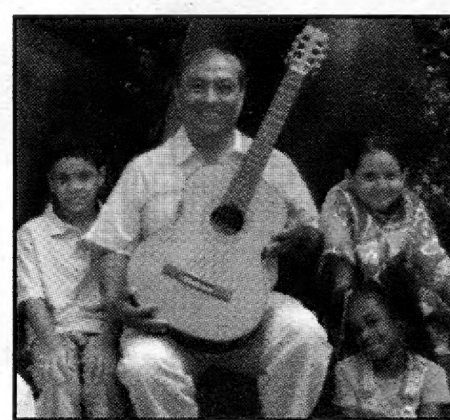
Meet chocolatier Erin Solin and learn about the refining and manufacturing process for chocolate. Sample different chocolates from around the world, and take home recipes to try for yourself. **11 am**

The Alchemy of Chocolate-Making

Meet Frederick Schilling, founder of Dagoba Chocolate, and learn about organic, fair-trade cacao cultivation. Taste samples of roasted *nibs* (cacao bean pieces) and freshly-made chocolate. **12:30 pm**

Chocolate Singalong

Join Jose Luis Orozco for a medley of Mexican songs about chocolate and its origins in Mesoamerica. **2:30 pm**



Jose Luis Orozco

Birds, Roaches & Chocolate

Meet live roaches from the tropical rainforest, and learn why these arthropods – and others – are vital for cacao plant ecosystems and the birds they support. **4 pm**

Saturday, August 20

Traditional Medicinal Uses of Cacao

Meet *Curandero* (traditional healer) Maira Hernandez Martinez, and learn about the ways that chocolate is used in traditional Mexican medicines. **11 am–4:30 pm**

Chocolate for the Skin

Learn about the non-edible uses of cocoa powder and cocoa butter as ingredients in skin-care products from Diane Gomes of Lush. Test handmade chocolate cosmetic products, and learn about their anti-oxidant qualities. **11:30 am**

Cacao: The Botanist's Perspective

What does cacao look like? Where does it grow? In this illustrated talk, Frank Almeda, Ph.D., an Academy botanist, presents the natural history and ecological aspects of cacao. **1 pm**

Xocolatl in the Supermarket

To the Aztecs, xocolatl was the "Food of the Gods" and figured prominently in both ritual ceremonies and their regular diet. Today, many chocolate items are available in local Mexican markets. Learn how these products are used for preparing traditional fare, and taste delicious samples. **2:30 pm**

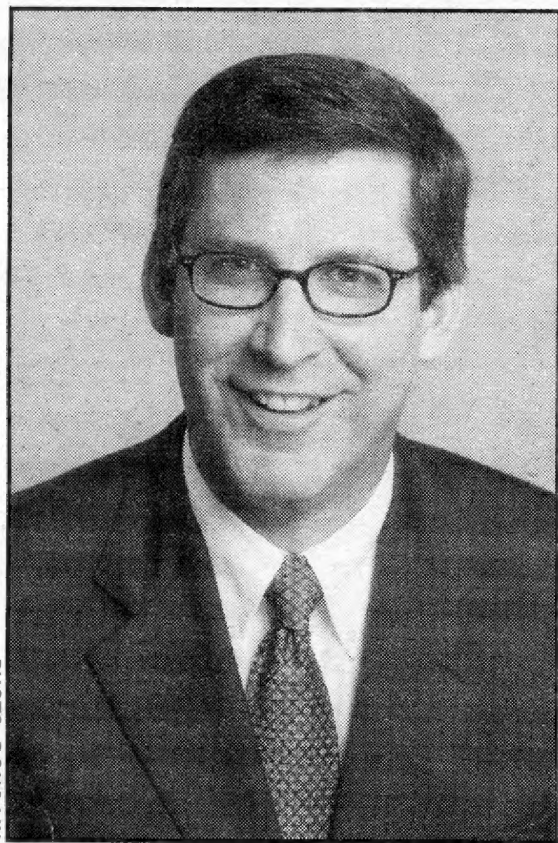
Birds, Roaches & Chocolate

Meet live roaches from the tropical rainforest, and learn why these arthropods – and others – are vital for cacao plant ecosystems and the birds they support. **4 pm**

As an environmentally conscious institution, the Academy strives to reduce, reuse, and recycle whenever possible. The Academy is proud to let its members know that the Member Newsletter is printed on 100% post consumer recycled paper.

2 MESSAGE TO MEMBERS

It has been almost a year since the Academy celebrated its grand opening at 875 Howard Street, and while some signs indicate that we are settling in, including the birth of baby snakes and turtles to several proud Steinhart parents, a suite of changes and additions to the public floor proves that we are still



Executive Director Patrick Kociolek, Ph.D.

working to create exciting new ways for our visitors to learn about the natural world.

The most mouth-watering addition to 875 Howard Street is a new temporary exhibit about the history, ecology, and culture of chocolate, which will open on June 11. The Academy's permanent exhibits are changing as well. Our current science exhibit,

Science NOW, has moved to a prominent new location on the second floor, and a tank has been added to allow for the display of live animals. We have added about twenty new fish to the Coral Reef tank, and we will continue adding more fish over the next few months. Additionally, we have begun to bring a portable planetarium onto the public floor on certain days, allowing visitors who have missed Morrison Planetarium to watch miniature star shows.

Another change has taken place outside the walls of 875 Howard Street at the Pepperwood Preserve, a Santa Rosa nature preserve that was gifted to the Academy in 1979 for the purposes of research, education, and conservation by Kenneth and Nancy Bechtel. This property was recently acquired from the Academy by the newly created Pepperwood Foundation, a supporting organization of the *Community Foundation Sonoma County* founded by Herb and Jane Dwight and their family. We are excited about this agreement, which will ensure that Pepperwood is permanently preserved, provide funds toward the creation of our new museum, allow us to create an endowment to support outdoor education programs at Pepperwood, and provide Academy access to Pepperwood in perpetuity. The agreement also establishes a new partnership between the Academy, the Pepperwood Foundation, and Santa Rosa Junior College that will expand the number of conservation-oriented educational programs and research opportunities offered at the property. The Academy will maintain a seat on the five-member Pepperwood Foundation Board and will be intimately involved in all future decisions about the property. This is an excellent opportunity to ensure the preservation of Pepperwood and expand the educational opportunities available to our members.

— Patrick Kociolek, Ph.D.
Executive Director



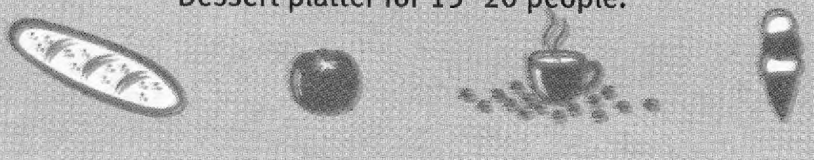
Nourishing food. Nurturing lives.

Get a FREE Dessert Platter at Grow Cafe!

Cater with Grow Cafe for your next business lunch, meeting or event and get a FREE dessert platter with any order of \$150 or more.

Grow Cafe offers delicious, convenient food for adults and children, with an emphasis on organic and locally harvested products.

Located in the Academy at 875 Howard Street. Open every day. Offer good through 8/31/05. Has no cash value. Dessert platter for 15–20 people.



CHOCOLATE PROGRAMS

Visit the Academy during its **Chocolate** exhibit to experience the culture, science, and history of chocolate. All programs are free with admission and no reservations are required.



PHOTO: JUNE ANDERSON

Chocolate Opening Ceremonies

Enjoy traditional Aztec dances performed by Ernesto Hernandez Olmos and the Xagua Gura Ensemble. The Aztecs were among the world's earliest chocolate drinkers.

Saturday, June 11, 11 am

A Chocolate Masterpiece

Watch as award-winning food sculptor Arthur Escoto carves a 200-pound

block of chocolate into a sculpture inspired by the aquatic creatures of Steinhart Aquarium.

Saturday & Sunday, June 11 & 12, 10:30 am–4:30 pm

Godiva Chocolate Tasting

Taste delectable chocolate morsels from Godiva Chocolatier, a world leader in fine chocolates for nearly eighty years.

Friday, June 17, 2–4 pm
Friday, July 15, 2–4 pm

Dart Frogs and Wild Chocolate

Meet a tiny frog that lives in the shade of the cacao tree, learn how chocolate grows in the wild, and take home a real cacao seed.

Sunday, June 19, 1 & 2:30 pm

Sunday, July 24, 1 & 2:30 pm

La Dolce V Tasting

Sample handcrafted chocolates from La Dolce V, an artisan business that uses only the purest of high quality ingredients.

Friday, June 24, 12–2 pm

Chocolate Fountains and Buffets

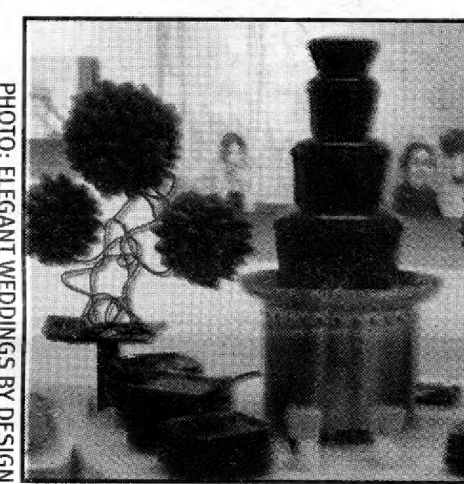


PHOTO: ELEGANT WEDDINGS BY DESIGN

Learn how to design your own artistic chocolate buffet with Simply Perfect catering, and test out the hottest new trend in chocolate fondues – the chocolate fountain – with Elegant Weddings By Design.

Saturday, June 25, 1–3 pm

Chocolate Ecology 101

Learn about the amazing ecology of the cacao plant and its environment with the Insect Discovery Lab. Meet giant millipedes, rainforest walking sticks, wood roaches and arachnids.

Wednesday, June 29, 1:15 pm & 3:15 pm

Thursday, July 7, 1:15 pm & 3:15 pm

Thursday, July 21, 1:15 pm & 3:15 pm

Chocolate & Wine Tasting

Pair chocolates from Peter Rabbit's Chocolate Factory, voted best Chocolatier this year by MetroActive, with wines from Hart's Desire Winery, a small, family owned winery known for superior balanced wines.

Friday, July 1, 2–4 pm

Saturday, August 6, 1–3 pm

Your Chocolate Figurine

Make your own chocolate figurine to take home using special molds.

Saturday, July 2, 2–4 pm

Saturday, July 16, 2–4 pm

Saturday, August 13, 2–4 pm



PHOTO: FIELD MUSEUM

LaLoo's Goat Milk Ice Cream Tasting

Learn about the benefits of goat's milk while sampling delicious chocolate goat milk ice cream.

Friday, July 8, 2–4 pm

Ghirardelli & Vermeer Tasting

Taste chocolates from a San Francisco favorite – Ghirardelli, then wash them down with a sip of Vermeer Dutch Chocolate Cream Liqueur – an irresistible blend of pure Dutch chocolate, premium vodka, and rich cream.

Saturday, July 9, 1–3 pm

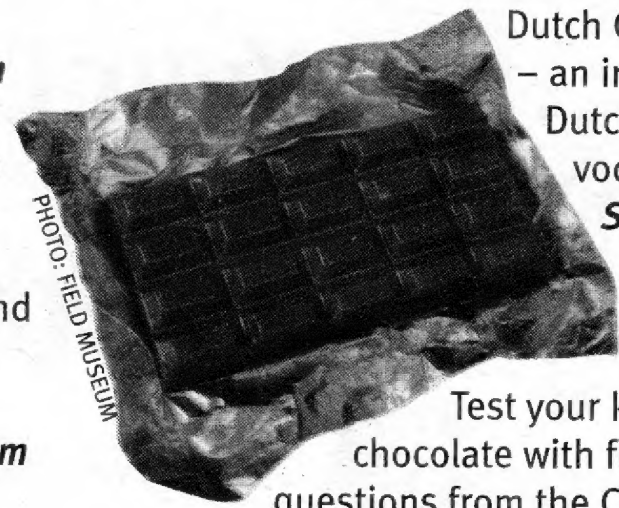


PHOTO: FIELD MUSEUM

Chocolate Trivia and Tasting

Test your knowledge about chocolate with fun and fascinating questions from the ChocolateSmarts game while winning prizes and tasting truffles and confections by Charles Chocolates.

Friday, July 22, 2–4 pm

Guittard Chocolate Tasting

Take a guided tour of chocolate tasting with Adam Smith of Fog City News and Gary Guittard of Guittard Chocolate Company.

Saturday, July 23, 12–2 pm

Fudge Making and Tasting

Watch as fudge experts from My Friend the Chocolate Cake demonstrate classic fudge-making techniques and enjoy tasty samples.

Friday, July 29, 2–4 pm

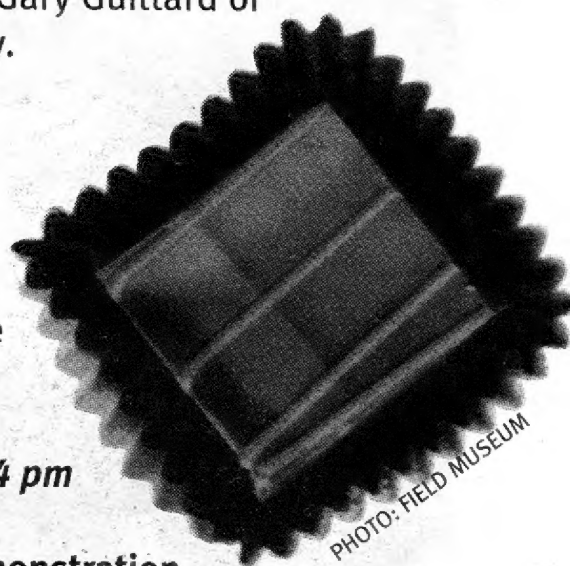


PHOTO: FIELD MUSEUM

Chocolate Soap Making Demonstration

Join Sky Valley Farm for a chocolate soap making demonstration and learn about the health benefits of natural ingredients in soaps.

Friday, August 5, 2–4 pm

Lake Champlain Chocolates Tasting

Sample single-origin chocolates from Lake Champlain Chocolates and discover how the geographic origin of chocolate affects its flavor profile.

Friday, August 12, 2–4 pm

Chocolate Menus and Music

Collect chocolate recipes, get tips from a chef about working with chocolate, and learn about pairing music with food.

Friday, August 19, 2–4 pm

Cacao Anasa & Vermeer Tasting

Taste exotic handcrafted chocolates from Cacao Anasa, then wash them down with a sip of Vermeer Dutch Chocolate Cream Liqueur – an irresistible blend of pure Dutch chocolate, premium vodka, and rich cream.

Friday, August 26, 2–4 pm

Truffle Making and Tasting

Join pastry chef instructor Mark Hodgson from the Culinary Arts and Hospitality Studies Department, City College of San Francisco, for a tasty truffle-making demonstration.

Saturday, August 27, 1–3 pm

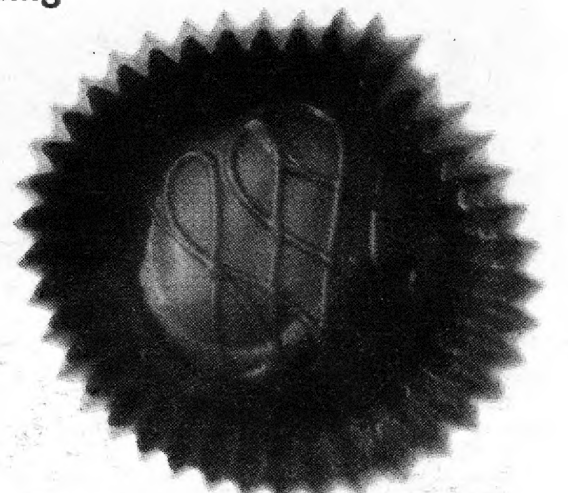


PHOTO: FIELD MUSEUM

The Academy thanks the following businesses for their generous support of **Chocolate** programming:

Cacao Anasa	La Dolce V
Charles Chocolates	Lake Champlain Chocolates
ChocolateSmarts	LaLoo's Goat Milk Ice Cream
Culinary Arts and Hospitality Studies Department, City College of San Francisco	Lush
Dagoba Chocolate	My Friend the Chocolate Cake
Elegant Weddings By Design	Peter Rabbit's Chocolate Factory
Erin Solin	Scharffen Berger Chocolate Company
Fog City News	Sharon O'Connor's Music and Menus
Ghirardelli	Simply Perfect
Godiva Chocolatier	Sky Valley Farm
Guittard Chocolate Co.	Vermeer
Hart's Desire Winery	



20% discount on Chocolate Purchases at Fog City News!

Show your Academy membership card for discount. Located at 455 Market Street

Offer valid until September 5, 2005. Not valid with any other offer.

Academy Lecture Series

The Secret Life of Teeth

Adrienne Zihlman, Ph.D.,
Anthropology, University of California, Santa Cruz



Adrienne Zihlman, Ph.D.

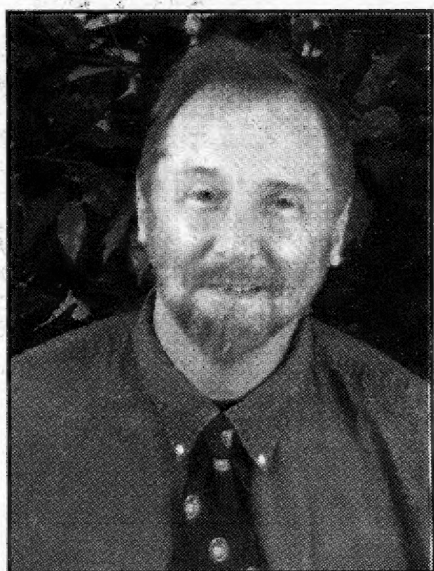
Scientists have long been able to glean information about certain events in people's lives by looking at their teeth. However, new techniques for studying teeth are revealing surprises about the effects of diet, illness, and growth on human development. Comparative studies of chimpanzees, other primates, and humans show that tooth eruption is tied to the timing of brain growth. As we apply these findings to our knowledge to the hominid fossil record, we are discovering that some of our long-held views about brain growth and life history need rethinking. Join Zihlman, a professor of Anthropology at UC Santa Cruz and former Academy trustee, as she describes the fascinating world of teeth and what it reveals about modern humans and our forebearers.

Monday, June 13, 2 & 7:30 pm

A Kingdom of Chocolate?

Tantalizing Research at the Great Maya Site of Chocó in Guatemala Boca Costa

Jonathan Kaplan, Ph.D.,
Anthropology, University of New Mexico



Jonathan Kaplan, Ph.D.

If Classic Maya civilization died in discord, blood, and war, did Maya civilization begin in sweetness? Research at the site of Chocó, Guatemala, has yielded archaeological intimations of a paradise lost. Sitting just beneath stunning volcanic ridges, absorbing ample rainfall from the nearby Pacific, and harboring fertile earth, this site provided a perfect setting for ancient cacao cultivation. Kaplan, the lead anthropologist of the site, explores the connections between chocolate production and the rise of the great lost city of Chocó, where preliminary findings indicate that the site was a significant center for social and cultural developments leading to the rise of the Classic Maya – a period characterized by exquisite ceramics, hieroglyphic literacy, and the most advanced mathematics and astronomy in the New World. Learn about this exciting archeological site and how to get involved as an Earthwatch volunteer (www.earthwatch.org).

Monday, July 11, 2 & 7:30 pm

i These lectures will take place in the Sequoia Board Room at the California Academy of Sciences at 875 Howard Street. Tickets are free for Academy members and \$8 for non-members. Tickets can be purchased by calling (415) 321-8000 or at the door, when available.

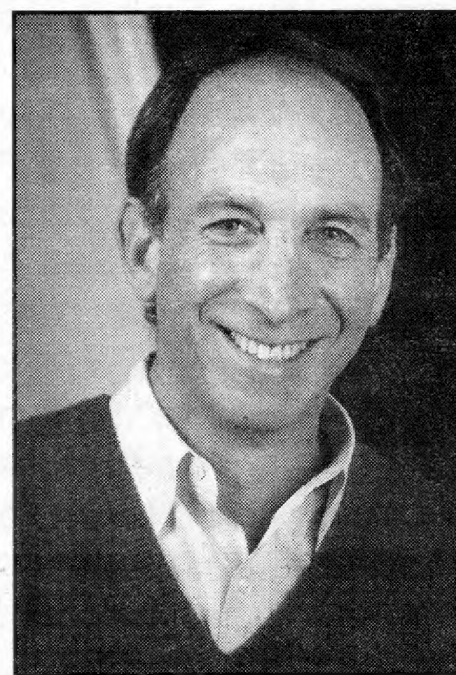
Chocolate:
The Eighth Wonder of the World

Robert Steinberg,
co-founder, Scharffen Berger Chocolate

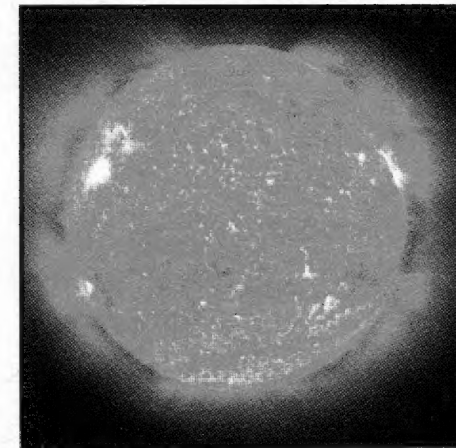
Though a simple treat enjoyed by many in its varied forms, chocolate requires a complex production process to transform the seeds of the cacao pod into one of the world's truly universal edible wonders.

Steinberg describes the path followed to bring chocolate, as we know it, into the world. He delves into the tropical ecology and geography of cacao trees, and reveals the mysteries of chocolate production, including the differences among chocolates. Steinberg, the co-founder of Berkeley's Scharffen Berger Chocolate Maker, Inc., served a brief stint at Bernachon Chocolatier in Lyon, France, where he learned the basics of making chocolate. Steinberg will also address the myths surrounding the supposed health benefits of chocolate.

Monday, August 8, 2 & 7:30 pm



Robert Steinberg



The Earth's sun

affect our technology-dependent society today.

Monday, June 6, 7:30 pm

i These lectures will take place at the Jewish Community Center of San Francisco at 3200 California Street at Presidio Avenue. Tickets are \$4 each, and can be purchased by calling (415) 321-8000 or at the door, when available. For more information or to request a brochure, call (415) 321-8000. This series is made possible by the generosity of the Benjamin D. Dean Endowment Fund.

Cook With Cacao!

Adventures in Chocolate
Seminar with Kerry Alan

Chocolate is world-renowned for its sweet and savory culinary traits. Discover its versatility and learn how to make an array of innovative, mouthwatering dishes: warm chocolate-soup shooters, chicken mole poblano, chocolate lbarra pie, and chocolate raviolis with almond-ricotta filling. And, of course, enjoy a sampling of all these tasty delicacies! Suitable for adults and teens ages fifteen and up.

Thursday, July 28, 7-9 pm
Academy Classroom; \$50 members,
\$60 non-members

Cacao beans

PHOTO: FIELD MUSEUM

YOUTH & ADULT COURSES

Exploring Local Biodiversity!
A Crash Course in Field Biology
Overnight Field Trip with Amy Dean

Are you a teenager who loves exploring the outdoors and learning about plants and animals? Will you be a sophomore, junior, or senior in high school next year? Then this three-day overnight course in field biology is just for you! Begin at the Academy

to see some of our amazing specimen collections on a behind-the-scenes tour. Afterwards, it's off to the Romberg Tiburon Center for Environmental Studies for exciting hands-on activities, such as creating your own field journal, starting your own specimen collection, and collecting and identifying plankton. Spend the last day aboard the research vessel *Questuary* for field sampling on the San Francisco Bay. Suitable for students entering grades ten to twelve.

Wednesday-Friday, August 10-12,
Wednesday 8:30 am-Friday 7 pm; Academy Classroom
(Transportation from the Academy is provided)
\$320 members, \$340 non-members
(Scholarships, based on financial need, are available.)

Pigeons Are Birds Too
Workshop with Carolynne Griffin

Sometimes called "rats with wings" or "urban vermin," pigeons are among the most reviled denizens of the avian world. Gain new respect for these underappreciated birds on this two-day sketching workshop. Learn about their fascinating history, including their long association with humans, and their adaptations to city life.

Discover how to sketch them in the classroom, and then walk down the block to practice techniques at Yerba Buena Gardens. On the workshop's second day, sketch these ubiquitous birds at Golden Gate Park. Suitable for adults and teens ages fifteen and up.

Saturday, August 27, 9:30 am-2 pm
Sunday, August 28, 10 am-12:30 pm
Saturday at Academy Classroom; Sunday at Golden Gate Park; \$50 members, \$60 non-members
(Art supplies are not included.)

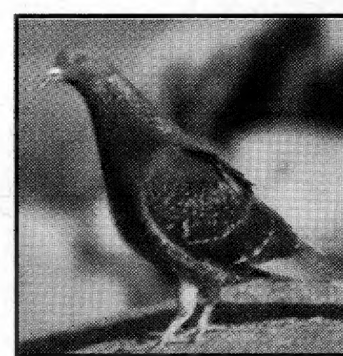


PHOTO: DR. LLOYD GLENN INGLETS

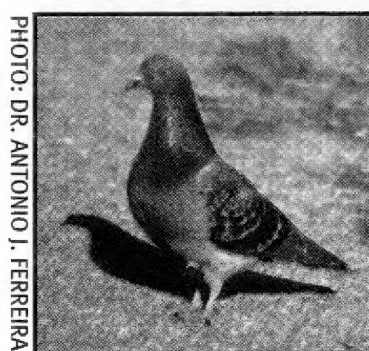


PHOTO: DR. ANTONIO J. FERRERA



PHOTO: LORIE TOPINKA

Nature Journaling Workshop in the Trinity Alps
Workshop for adults with Lorie Topinka

Always wanted to keep an illustrated journal or try your hand at watercolor? Spend three relaxing days at the Academy's property near Big Flat Campground (elevation 5,000 feet) in the heart of the Trinity Alps, about three hours northwest of Redding, nurturing your artistic nature. Participants in this workshop will learn journaling techniques for recording the remarkable flora and fauna of the Trinity Alps in pencil, ink, and watercolor. Explore a high elevation, serpentine fen with hundreds of pitcher plants, and record the brilliant chartreuse of the hood-like leaves in watercolor. Identify and sketch the vernal pool flowers of Big Flat Meadow where the massed bloom of *Downingia yina* looks like a lavender mirage. Academy staff will lead easy to moderate hikes of three to five miles, and provide instruction in sketching and the natural history of the area. This workshop is for beginners. No previous art experience is required.

Thursday, July 14-Sunday, July 17
\$200 members, \$225 non-members

i Pre-registration is required for all courses. For more information, call (415) 321-8000, e-mail edregistrar@calacademy.org, or visit www.calacademy.org/education.

4 JUNE

1 WEDNESDAY

World Environment Day

A week of programs designed to stimulate awareness about the environment and enhance political attention to environmental issues will take place in San Francisco through June 5. See page 7 for more information.

2 THURSDAY

Salamanders In Your Backyard

Explore the worlds of secretive salamander species, examine specimens, and meet a live fire belly newt. 12–1 pm; *Naturalist Center*.

3 FRIDAY

Children's Story Time

Children ages three to seven are invited for story time. This month's story theme will be "Water is life." 2 pm; *Naturalist Center*.

4 SATURDAY

Children's Story Time

See June 3 for details. 10:30 am; *Naturalist Center*.

Global Warming Demonstration

Explore factors that affect global warming by sending space probes to explore the nearby planets in our solar system. Your discoveries could help affect the future of the planet! Sponsored by ClimateChangeEducation.org. 11:30 am–4 pm; *Naturalist Center*.

5 SUNDAY

Global Warming Demonstration

See June 4 for details. 11:30 am–5 pm; *Naturalist Center*.

6 MONDAY

Public Art Project for the Academy

Attend a public meeting about public art opportunities for the new Academy of Sciences. See page 7 for information. 6:30–7:30 pm; *Academy Classroom*.

Sun-Earth Connections: Scientific, Cultural, and Historical Perspectives

Benjamin Dean lecture with Isabel Hawkins, Ph.D. See page 3 for information. 7:30 pm; \$4; *JCCSF, 3200 California Street, San Francisco*.

10 FRIDAY

What Kind of Rock Is This?

Discover how to identify rock specimens with an Academy naturalist. A geologist will be available to explain which tools are used to identify unknown rock and mineral samples. Bring rocks from your own collection to name and classify. 1:30–3:30 pm, *Naturalist Center*.

Children's Story Time

See June 3 for details. 2 pm; *Naturalist Center*.

11 SATURDAY

Chocolates for Breakfast

To celebrate the opening of the exhibit *Chocolate*, all members are invited to join us for breakfast and preview this new exhibit before the public arrives. This is a sweet morning you won't want to miss! 8–10 am.

Children's Story Time

See June 3 for details. 10:30 am; *Naturalist Center*.

A Chocolate Masterpiece

Watch as award-winning food sculptor Arthur Escoto carves a 200-pound block of chocolate into a sculpture inspired by the aquatic creatures of Steinhart Aquarium. 10:30 am–4:30 pm.

Aztec Dances

Enjoy traditional Aztec dances performed by Ernesto Hernandez Olmos and the Xagua Gura Ensemble. The Aztecs were among the world's earliest chocolate drinkers. 11 am.

12 SUNDAY

A Chocolate Masterpiece

See June 11 for details. 10:30 am–4:30 pm.

13 MONDAY

The Secret Life of Teeth

Members' lecture with Adrienne Zihlman, Ph.D. See page 3 for information. 2 & 7:30 pm; *Free for Academy members, \$8 non-members; Sequoia Board Room*.

15 WEDNESDAY

Lunch Break Series: The Pantanal

Join us for an armchair journey into one of the largest wetlands in the planet. The Pantanal, extending for 210,000 square kilometers, lies in the middle of South America, and is one of the most biologically diverse regions in the world. 12 pm; *Academy Classroom*.

16 THURSDAY

Third Thursday

Filled with clownfish, cocktails, conversation, and corals, the Academy after-hours is the place to be on the third Thursday of every month. Explore exhibits and aquarium displays while listening to live music and enjoying a no-host bar. *Free for members, \$5 non-members; 5–9 pm*.

17 FRIDAY

Bird Beak Buffet

Study and compare various bird specimens while learning about bill variation and diet in these feathered friends. Afterwards, compare various mounted and skull specimens from the Naturalist Center collection. 1:30 & 3:30 pm; *Naturalist Center*.

Children's Story Time

See June 3 for details. 2 pm; *Naturalist Center*.

Godiva Chocolate Tasting

Taste delectable chocolate morsels from Godiva Chocolatier, a world leader in fine chocolates for nearly 80 years. 2–4 pm.

18 SATURDAY

Children's Story Time

See June 3 for details. 10:30 am; *Naturalist Center*.

Mole Tamales

Sample mole tamales, as made in the state of Puebla, México, and take home printed recipes. Mole is a traditional sauce made with chocolate. 11 am–4:30 pm.

Regional Varieties of Chocolate

Learn about the cultivation, harvesting, and roasting of cacao beans, and test your ability to identify the origin of cacao beans through chocolate tastings. 11:30 am, *Academy Classroom*.

The Mayan Gift of Chocolate

Listen to stories about chocolate, learn about the Cacao God, and sing a chocolate chant in Spanish. 1 pm, *Academy Classroom*.

The History of Chocolate

Learn about the factors that influence the quality of chocolate products while tasting your way through the chocolate-making process. 2:30 pm, *Academy Classroom*.

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19 SUNDAY

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Meet a tiny frog that lives in the shade of the cacao tree, learn how chocolate grows in the wild, and take home a real cacao seed. 1 & 2:30 pm, *Academy Classroom*.

All programs take place at the Academy at 875 Howard Street, unless otherwise noted in bold. All programs are free with admission, unless otherwise noted.

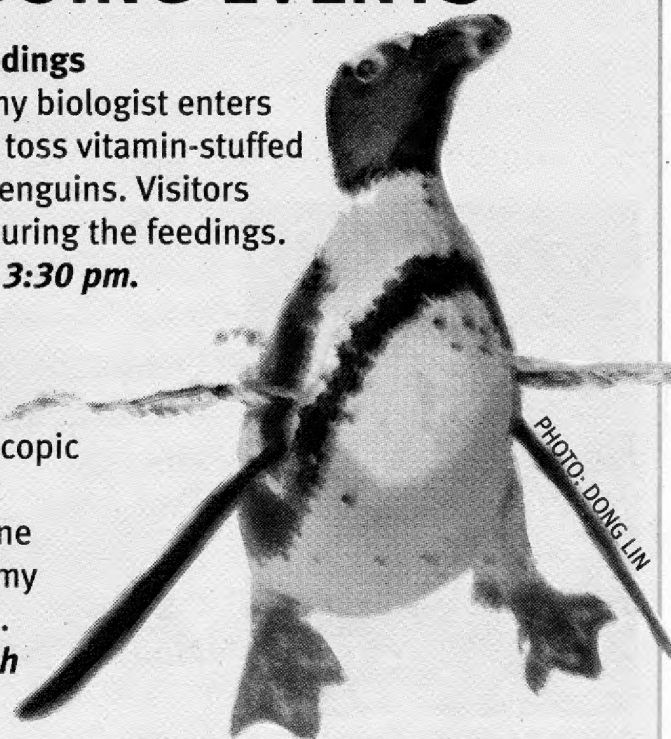
ONGOING EVENTS

African Penguin Feedings

Watch as an Academy biologist enters the penguin tank to toss vitamin-stuffed fish to the African penguins. Visitors can ask questions during the feedings. *Every day; 11 am & 3:30 pm*.

Hands-on Science

Visitors of all ages can examine microscopic aquatic life or study adaptations of marine animals with Academy docents and interns. *Wednesdays through Fridays, 4 pm. Saturdays & Sundays, 10 am–4 pm*.



24 FRIDAY

An Intro to Species Identification: Fantastic Fish Finding

Have you ever wanted to identify a spider that you found outside your window, a mollusk on the beach, or an ant in your kitchen? Come get your hands wet and slimy while you practice using dichotomous keys to identify common fish of the San Francisco Bay. 12–1 pm; *Naturalist Center*.

Children's Story Time

See June 3 for details. 2 pm; *Naturalist Center*.

La Dolce V Tasting

Sample handcrafted chocolates from La Dolce V, an artisan business that uses only the purest of high quality ingredients. 12–2 pm.

25 SATURDAY

Children's Story Time

See June 3 for details. 10:30 am; *Naturalist Center*.

Global Warming Demonstration

See June 4 for details. 11:30 am–3 pm; *Naturalist Center*.

Chocolate Fountains and Buffets

Learn how to design your own artistic chocolate buffet with Simply Perfect catering, and test out the hottest new trend in chocolate fondues – the chocolate fountain – with Elegant Weddings By Design. 1–3 pm.

29 WEDNESDAY

Chocolate Ecology 101

Learn about the amazing ecology of the cacao plant and its environment with the Insect Discovery Lab. Meet giant millipedes, rainforest walking sticks, wood roaches and arachnids. 1:15 & 3:15 pm; *Academy Classroom*.

30 THURSDAY

Raptor Dinosaurs: Bird-like Predators of the Mesozoic

A lively presentation for all ages on the *Velociraptor* and its close relatives. Academy "Dino Docent" Ralph Miller uses fossil casts and mechanical models to show you what these amazing Cretaceous killers were really like, inside and out. 11 am & 12 pm; *Naturalist Center*.

Public Art for the New Academy

Please join us at a public meeting to discuss public art opportunities for the new Academy of Sciences. The San Francisco Administrative Code requires a small amount of funding to be set aside for public art as part of the overall construction cost of the new Academy. The San Francisco Arts Commission is working in partnership with the Academy to plan and develop the public art requirement. Please join us to learn about the process of selecting an artist for the Academy. Please share your ideas and concerns.

Monday, June 6, 6:30–7:30 pm
Academy Classroom

1 FRIDAY

Children's Story Time

Children ages three to seven are invited for story time. This month's story theme will be "What's Bugging You?" 2 pm; *Naturalist Center*.

Chocolate & Wine Tasting

Pair chocolates from Peter Rabbit's Chocolate Factory with wines from Hart's Desire Winery. 2–4 pm.

2 SATURDAY

Children's Story Time

See July 1 for details. 10:30 am; *Naturalist Center*.

Bird Beak Buffet

Study and compare various bird specimens while learning about bill variation and diet in these feathered friends. Afterwards, compare various mounted bird skull specimens from the Naturalist Center collection. 1:30 & 3:30 pm; *Naturalist Center*.

Your Chocolate Figurine

Make your own chocolate figurine to take home. 2–4 pm.

3 SUNDAY

Adaptations for Survival

Many animals have developed unique characteristics and behaviors, from camouflaging to "playing dead," to defend themselves from predators. Learn about some of these incredible, and sometimes bizarre, adaptations for survival. 12–1 pm; *Naturalist Center*.

7 THURSDAY

Chocolate Ecology 101

Learn about the amazing ecology of the cacao plant and its environment with the Insect Discovery Lab. Meet giant millipedes, rainforest walking sticks, wood roaches and arachnids. 1:15 & 3:15 pm; *Academy Classroom*.

8 FRIDAY

Children's Story Time

See July 1 for details. 2 pm; *Naturalist Center*.

LaLoo's Goat Milk Ice Cream Tasting

Learn about the benefits of goat's milk while sampling delicious chocolate goat milk ice cream. 2–4 pm.

9 SATURDAY

Children's Story Time

See July 1 for details. 10:30 am; *Naturalist Center*.

Ghirardelli & Vermeer Tasting

Taste chocolates from a San Francisco favorite – Ghirardelli, then wash them down with a sip of Vermeer Dutch Chocolate Cream Liqueur – an irresistible blend of pure Dutch chocolate, premium vodka, and rich cream. 1–3 pm.

What's This Ant In My Kitchen?

Learn how to collect and identify local ant species. Researchers working on the Bay Area Ant Survey will be available to answer questions and provide information on participating in this exciting scientific project. Materials will be provided. 2–3 pm; *Naturalist Center*.

11 MONDAY

A Kingdom of Chocolate?

Members' lecture with Jonathan Kaplan, Ph.D. See page 3 for information. 2 & 7:30 pm; *Free for Academy members, \$8 non-members; Sequoia Board Room*.

14 THURSDAY

Nature Journaling Workshop in the Trinity Alps

First day in a three-day overnight field trip with Lorie Topinka. Pre-registration required. See page 3 for information. Continues through Sunday, July 17. \$320 members, \$340 non-members.

15 FRIDAY

Skull Detectives

Dissect owl pellets with Academy naturalists. Learn how to use scientific keys to identify skulls, compare your bones with native herbivores, and prepare your own specimens to take home. 12–2 pm; *Naturalist Center*.

Children's Story Time

See July 1 for details. 2 pm; *Naturalist Center*.

Godiva Chocolate Tasting

Taste delectable chocolate morsels from Godiva Chocolatier, a world leader in fine chocolates for nearly eighty years. 2–4 pm.

16 SATURDAY

Children's Story Time

See July 1 for details. 10:30 am; *Naturalist Center*.

Global Warming Demonstration

Explore factors that affect global warming by sending space probes to explore the nearby planets in our solar system. Your discoveries could help affect the future of the planet. Sponsored by ClimateChangeEducation.org. 11:30 am–3 pm; *Naturalist Center*.

Your Chocolate Figurine

See July 2 for details. 2–4 pm.

20 WEDNESDAY

Lunch Break Series: Salmon

Explore the different species of salmon that are caught in the NE Pacific, the importance of the salmon fishery in this area, and the challenges of preserving and protecting wild salmon populations. 12 pm; *Academy Classroom*.

Bird Beak Buffet

See July 2 for details. 1:30 & 3:30 pm; *Naturalist Center*.

21 THURSDAY

Chocolate Ecology 101

See July 7 for details. 1:15 & 3:15 pm; *Academy Classroom*.

Third Thursday

Filled with clownfish, cocktails, conversation, and corals, the Academy after-hours is the place to be on the third Thursday of every month. Explore exhibits and aquarium displays while listening to live music and enjoying a no-host bar. *Free for members, \$5 non-members; 5–9 pm*.

22 FRIDAY

Children's Story Time

See July 1 for details. 2 pm; *Naturalist Center*.

Chocolate Trivia and Tasting

Test your knowledge about chocolate with fun and fascinating questions from the ChocolateSmarts game while winning prizes and tasting truffles and confections by Charles Chocolates. 2–4 pm.

23 SATURDAY

Children's Story Time

See July 1 for details. 10:30 am; *Naturalist Center*.

Guittard Chocolate Tasting

Take a guided tour of chocolate tasting with Adam Smith of Fog City News and Gary Guittard of Guittard Chocolate Company. 12–2 pm.

24 SUNDAY

Skulls Tell It All

Can you tell what an animal eats just by looking at its skull? Does it hunt other animals or is it hunted? Does it have a good sense of smell, hearing, and sight? Visit the Naturalist Center to examine skull specimens from different animals and to find the answers to all these questions and more. 12–1 pm; *Naturalist Center*.

continued from Sunday, July 24

Dart Frogs and Wild Chocolate

Meet a tiny frog that lives in the shade of the cacao tree, learn how chocolate grows in the wild, and take home a real cacao seed. 1 & 2:30 pm, *Academy Classroom*.

28 THURSDAY

Raptor Dinosaurs: Bird-like Predators of the Mesozoic

A lively presentation for all ages on the *Velociraptor* and its close relatives. Academy "Dino Docent" Ralph Miller uses fossil casts and mechanical models to show you what these amazing Cretaceous killers were really like, inside and out. 11 am & 12 pm; *Naturalist Center*.

Adventures in Chocolate

Seminar with Kerry Alan. Pre-registration required. See page 3 for information. 7–9 pm; \$50 members, \$60 non-members; *Academy Classroom*.

29 FRIDAY

Threatened and Endangered Species of the World

Over 15,000 species of plants and animals currently face extinction. Learn about how these animals became threatened, see and touch specimens, and find out how you can help protect species and habitats in your community. 12–1 pm; *Naturalist Center*.

Children's Story Time

See July 1 for details. 2 pm; *Naturalist Center*.

Fudge Making and Tasting

Watch as fudge experts from My Friend the Chocolate Cake demonstrate classic fudge-making techniques and enjoy tasty samples. 2–4 pm.

30 SATURDAY

Children's Story Time

See July 1 for details. 10:30 am; *Naturalist Center*.

From Cacao Bean to Chocolate Bar

Meet Chocolatier Erin Solin and learn about the refining and manufacturing process for chocolate. Sample different chocolates from around the world, and take home recipes to try for yourself. 11 am, *Academy Classroom*.

Mole Tamales

Sample mole tamales, as made in the state of Puebla, México, and take home printed recipes. Mole is a traditional sauce made with chocolate. Participation will be available on a first-come basis. 11 am–4:30 pm.

The Alchemy of Chocolate-Making

Meet Frederick Schilling, founder of Dagoba Chocolate, and learn about organic, fair-trade cacao cultivation. Taste samples of roasted *nibs* (cacao bean pieces) and freshly-made chocolate. 12:30 pm, *Academy Classroom*.

Ssssnakes of California

Examine herpetology specimens and discover which serpent species live throughout California. Learn how to use a field guide to identify local snakes, and then identify a live snake from Steinhart Aquarium. 2–3 pm; *Naturalist Center*.

Chocolate Singalong

Join Jose Luis Orozco for a medley of Mexican songs about chocolate and its origins in Mesoamerica. 2:30 pm, *Academy Classroom*.

Birds, Roaches & Chocolate

Meet live roaches from the tropical rainforest, and learn why these arthropods – and others – are vital for cacao plant ecosystems and the birds they support. 4 pm, *Academy Classroom*.

31 SUNDAY

California Endangered Wildlife

Meet a live California desert tortoise, and learn what this animal and other endangered species need to help them survive in our changing world. 1 & 2:30 pm.

6 AUGUST

All programs take place at the Academy at 875 Howard Street, unless otherwise noted in bold. All programs are free with admission, unless otherwise noted.

2 TUESDAY

Salamanders In Your Backyard

Explore the worlds of secretive salamander species, examine specimens, and meet a live fire belly newt. 11 am–12 pm; *Naturalist Center*.

Academy Day at the Ball Park

Join Howard the Gi-ANT at SBC Park for a Giants game against the Colorado Rockies. Receive a Giants baseball hat embroidered with the Academy's logo and a free pass to the Academy. See page 7 for information. 7:15 pm; \$19; **SBC Ball Park, San Francisco**.

5 FRIDAY

Children's Story Time

Children ages three to seven are invited for story time. This month's story theme will be "Leaf Through a Book!" 2 pm; *Naturalist Center*.

Chocolate Soap Making Demonstration

Join Sky Valley Farm for a chocolate soap making demonstration and learn about the health benefits of natural ingredients in soaps. 2–4 pm.

6 SATURDAY

Children's Story Time

See August 5 for details. 10:30 am; *Naturalist Center*.

Chocolate & Wine Tasting

Pair chocolates from Peter Rabbit's Chocolate Factory with wines from Hart's Desire Winery. 1–3 pm.

Bird Beak Buffet

Study and compare various bird specimens while learning about bill variation and diet in these feathered friends. Afterwards, compare various mounted bird and specimens from the *Naturalist Center* collection. 1:30 & 3:30 pm; *Naturalist Center*.

8 MONDAY

Chocolate: The Eighth Wonder of the World

Members' lecture with Robert Steinberg. See page 3 for information. 2 & 7:30 pm; Free for Academy members, \$8 non-members; *Sequoia Board Room*.

9 TUESDAY

Skull Detectives

Dissect owl pellets with Academy naturalists. Learn how to use scientific keys to identify skulls, compare your bones with native herbivores, and prepare specimens to take home. 1:30–3 pm; *Naturalist Center*.

10 WEDNESDAY

Exploring Local Biodiversity!

First day in a three-day overnight field trip with Amy Dean. Pre-registration required. See page 3 for information. Continues through Friday, August 12. Wednesday 8:30 am–Friday 7 pm; \$320 members, \$340 non-members; *Academy Classroom*.

Venomous Fish

See preserved specimens of some of the world's most venomous fishes, and learn about their ecology and behavior. 1–3 pm; *Steinhart Aquarium*.

12 FRIDAY

Children's Story Time

See August 5 for details. 2 pm; *Naturalist Center*.

Lake Champlain Chocolates Tasting

Sample single-origin chocolates from Lake Champlain Chocolates and discover how the geographic origin of chocolate affects its flavor. 2–4 pm.

13 SATURDAY

Children's Story Time

See August 5 for details. 10:30 am; *Naturalist Center*.

Your Chocolate Figurine

Make your own chocolate figurine to take home. 2–4 pm.

14 SUNDAY

California Mammals

Explore the diversity of California mammals. Join educators to touch pelts, examine skulls, and discover more about wild animals and their adaptations to life in diverse habitats. 1–2 pm; *Naturalist Center*.

17 WEDNESDAY

Lunch Break Series: The Giant Sea Bass

Explore the life history of Steinhart Aquarium's 120-pound Giant sea bass. 12 pm; *Academy Classroom*.

18 THURSDAY

Third Thursday

Filled with clownfish, cocktails, conversation, and corals, the Academy after-hours is the place to be on the third Thursday of every month. Explore exhibits and aquarium displays while listening to live music and enjoying a no-host bar. Free for members, \$5 non-members; 5–9 pm.

19 FRIDAY

An Intro to Species Identification: Fantastic Fish Finding

Have you ever wanted to identify a spider that you found outside your window, a mollusk on the beach, or an ant in your kitchen? Come get your hands wet and slimy while you practice using dichotomous keys to identify common fish of the San Francisco Bay. 11 am–12 pm; *Naturalist Center*.

Children's Story Time

See August 5 for details. 2 pm; *Naturalist Center*.

Chocolate Menus and Music

Collect chocolate recipes, get tips from a chef about working with chocolate, and learn about pairing music with food. 2–4 pm.

20 SATURDAY

Children's Story Time

See August 5 for details. 10:30 am; *Naturalist Center*.

Traditional Medicinal Uses of Cacao in S. Mexico

Meet a *Curandero* (traditional healer) and learn about the ways that chocolate is used in traditional Mexican medicines. 11 am–4:30 pm.

Chocolate for the Skin

Learn about the non-edible uses of cocoa powder and cocoa butter as ingredients in skin-care products, and test handmade chocolate cosmetic products from Lush. 11:30 am, *Academy Classroom*.

Cacao: The Botanist's Perspective

What does cacao look like? Where does it grow? In this illustrated talk, an Academy botanist presents the natural history and ecological aspects of cacao. 1 pm, *Academy Classroom*.

What's This Ant In My Kitchen?

Learn how to collect and identify local ant species. Researchers working on the Bay Area Ant Survey will be available to answer questions and provide information on participating in this exciting scientific project. Materials will be provided. 2–3 pm; *Naturalist Center*.

Xocolatl in the Supermarket

To the Aztecs, xocolatl was the "Food of the Gods" and figured prominently in both ritual ceremonies and their regular diet. Today, many chocolate items are available in local Mexican markets. Learn how these products are used for preparing traditional fare, and taste delicious samples. 2:30 pm, *Academy Classroom*.

Birds, Roaches & Chocolate

Meet live roaches from the tropical rainforest, and learn why these arthropods – and others – are vital for cacao plant ecosystems and the birds they support. 4 pm, *Academy Classroom*.

24 WEDNESDAY

Skulls Tell It All

Can you tell what an animal eats by looking at its skull? Does it hunt other animals or is it hunted? Examine skull specimens from different animals and answer all these questions and more. 12–1 pm; *Naturalist Center*.

26 FRIDAY

Children's Story Time

See August 5 for details. 2 pm; *Naturalist Center*.

Cacao Anasa & Vermeer Tasting

Taste exotic handcrafted chocolates from Cacao Anasa, then wash them down with a sip of Vermeer Dutch Chocolate Cream Liqueur – an irresistible blend of pure Dutch chocolate, premium vodka, and rich cream. 2–4 pm.

27 SATURDAY

Pigeons Are Birds Too

First day in a two-day workshop with Carolynne Griffin. Pre-registration required. See page 3 for information. 9:30 am–2 pm; \$50 members, \$60 non-members; *Academy Classroom*.

Children's Story Time

See August 5 for details. 10:30 am; *Naturalist Center*.

Truffle Making and Tasting

Join pastry chef instructor Mark Hodgson from the Culinary Arts and Hospitality Studies Department, City College of San Francisco, for a tasty truffle-making demonstration. 1–3 pm.

28 SUNDAY

Global Warming Demonstration

Explore factors that affect global warming by sending space probes to explore the nearby planets in our solar system. Your discoveries could help affect the future of the planet! Sponsored by ClimateChangeEducation.org. 11:30 am–3 pm; *Naturalist Center*.

31 WEDNESDAY

Raptor Dinosaurs: Bird-like Predators of the Mesozoic

A lively presentation for all ages on the *Velociraptor* and its close relatives. Academy "Dino Docent" Ralph Miller uses fossil casts and mechanical models to show you what these amazing Cretaceous killers were really like, inside and out. 11 am–1 pm; *Naturalist Center*.

MEMBER INFORMATION

The Academy is open at 875 Howard Street between 4th and 5th Streets in downtown San Francisco.

For directions and transit information, please call (415) 321-8000 or visit www.calacademy.org.

Open 365 days a year. Hours every day: 10 am–5 pm

Information Hotline: (415) 321-8000

Web site: www.calacademy.org E-mail: info@calacademy.org

Academy

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Join Howard the Gi-ANT at a Giants Game!

On Tuesday, August 2, a very special giant will be making an appearance at SBC Park – the Academy's huggable mascot, Howard the Gi-ANT. For just \$19, you can join Howard at the game and root, root, root for the home team while celebrating Academy Day at the ball park. Each ticket you purchase for the August 2nd game against the Colorado Rockies includes a San Francisco Giants baseball hat embroidered with the Academy's logo and a free pass to the Academy. If you can round up a group of twenty-five or more friends to attend the game together, you'll receive a \$1 discount on each ticket as well as a twenty-five-character scoreboard message of your choice, which will be posted at the end of the third inning. During breaks in the game, make sure to check out the McCovey Cove entrance to the ball park, where Academy naturalists will be on hand to introduce you to local tidepool animals. If you're lucky, you might even see a homerun ball splash into San Francisco Bay as you learn about its native inhabitants.

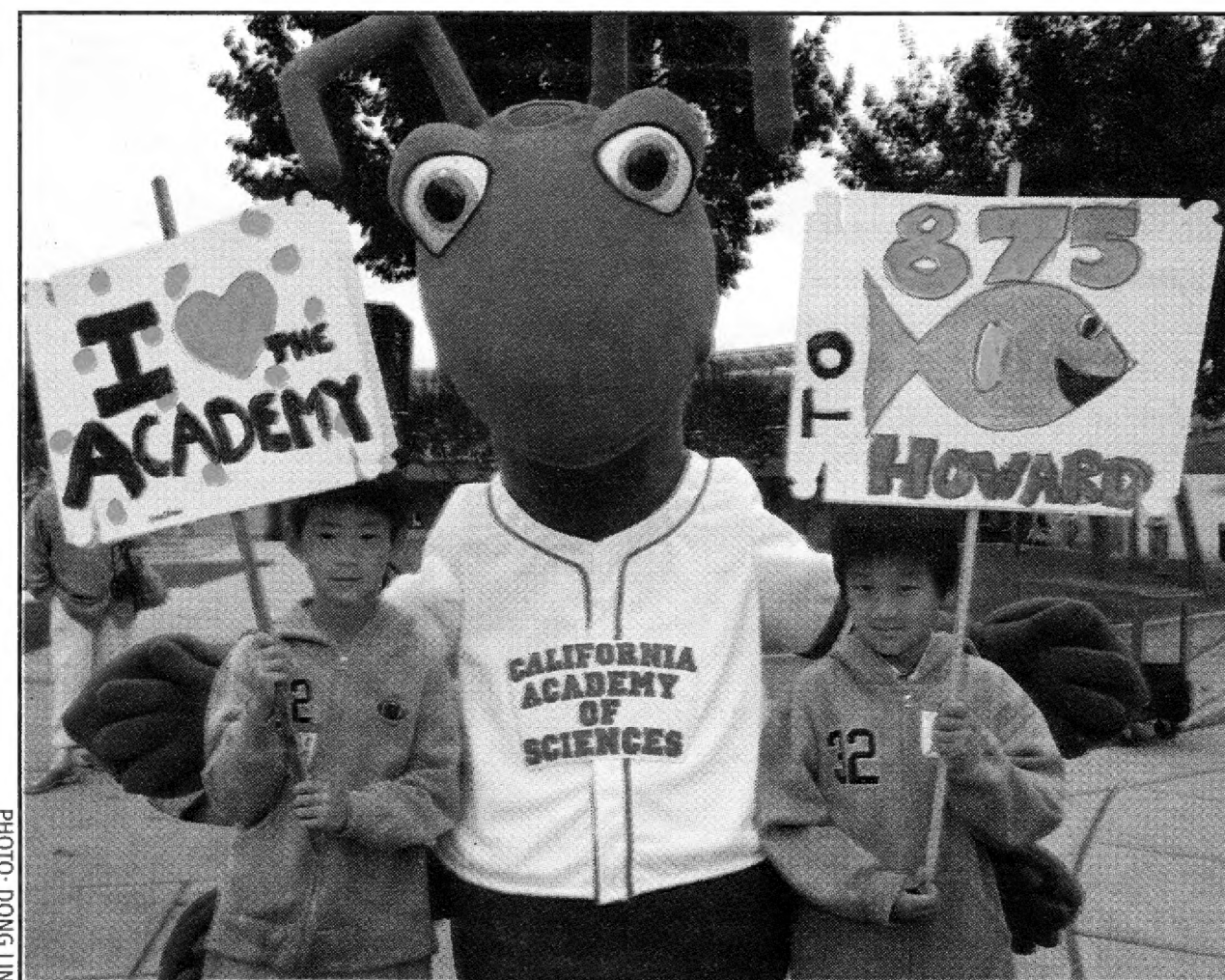


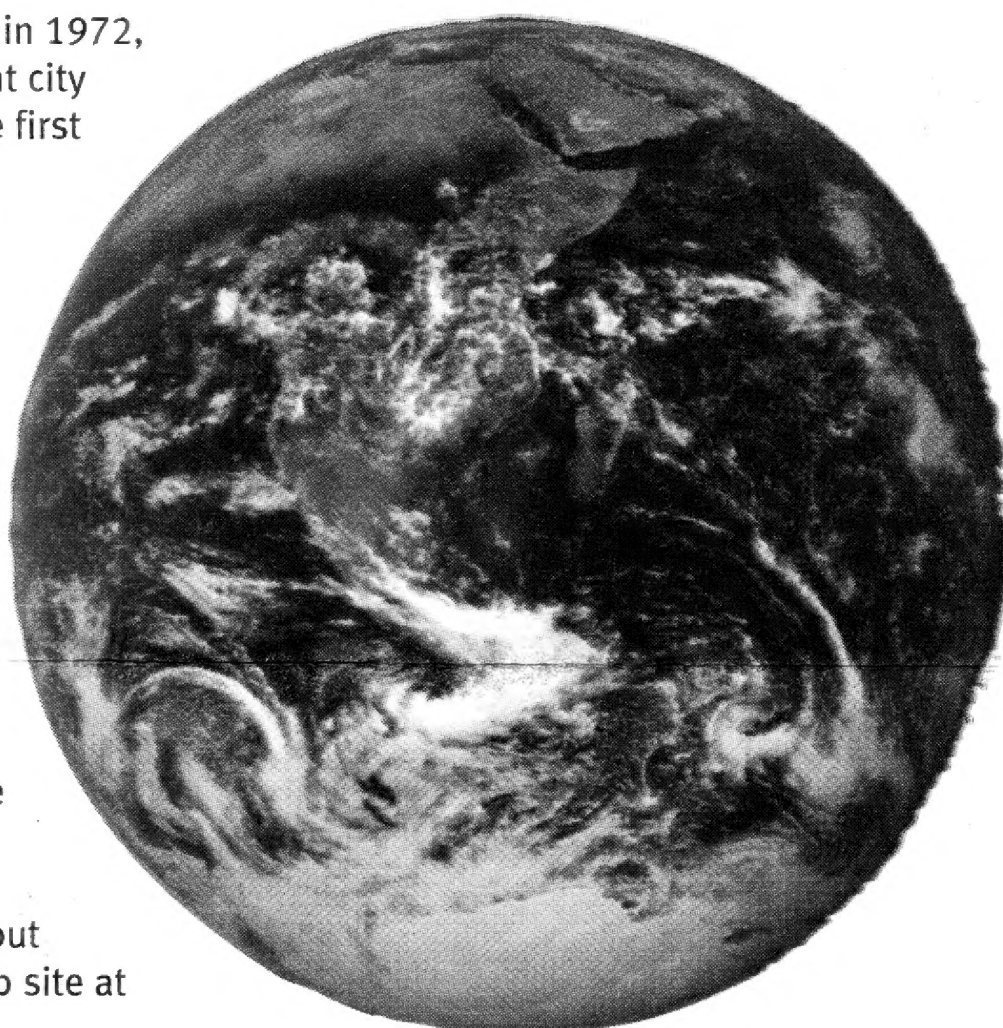
PHOTO: DONG LIN

Join Howard the Gi-ANT and other Academy fans at the ball park on Tuesday, August 2.

i To purchase individual tickets, visit www.sfgiants.com/specialevents. For group tickets, call (415) 972-2298.

Celebrate World Environment Day in San Francisco

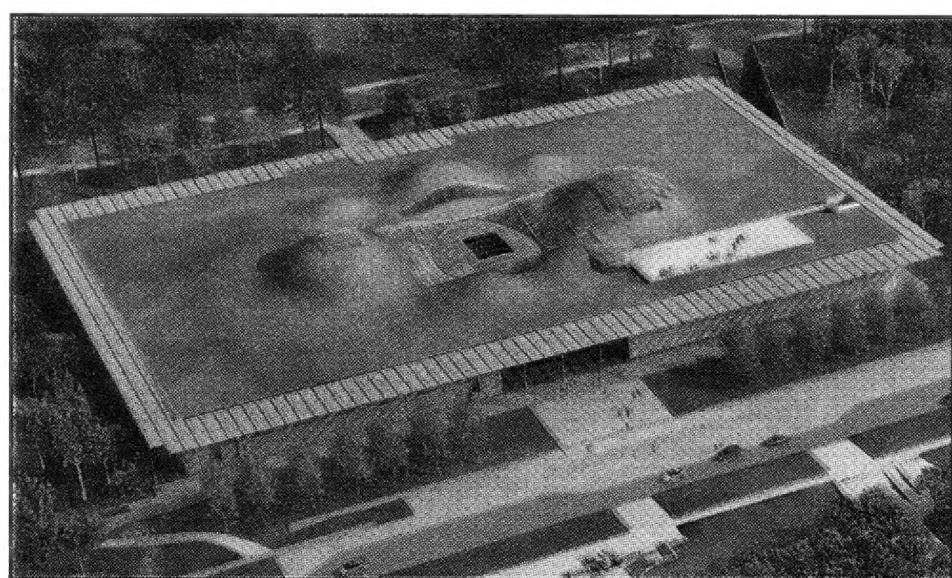
Established by the United Nations General Council in 1972, World Environment Day (WED) takes place in a different city every year during the week of June 5. This year, for the first time, the United States is hosting WED. A week of programs designed to stimulate awareness about the environment and enhance political attention to environmental issues will take place in the City and County of San Francisco from June 1–5, 2005. The California Academy of Sciences is participating in these programs in a number of different ways. On June 1, Grow Cafe will host an environmental discussion about sustainable foods. On June 4 and 5, from 11:30 am–4 pm, the Academy will offer a hands-on global warming demonstration, in which teams of visitors can learn about the factors that affect global warming both on Earth and on other planets by sending virtual space probes to explore the solar system. Additionally, the Academy will be an official stop on the Green Bus tours of San Francisco, which will run throughout the week. To learn more about World Environment Day programs, visit the official Web site at www.wed2005.org.



Building the New Academy

Sustainability Behind The Scenes

Sustainability at the Academy extends deep into the operations and organizational practices. Aquarium tanks have been designed to be interchangeable and reusable, which avoids waste and facilitates maintenance. "Green" cleaning programs ensure that products harm neither the staff, living organisms, nor the environment. Similarly, the landscape has been designed to manage pests without use of pesticides. Even the café will be run in a sustainable fashion, with organic fare and on-site composting.



Sketch of new Academy, to open in 2008.

Because of its commitment to sustainable design and operations, the Academy has been designated a City of San Francisco green building pilot project. The Academy is targeting the highest rating, platinum, of the U.S. Green Building Council's Leadership in Energy and Environmental Design program. The new Academy is expected to join the ranks of only eight buildings in the U.S. that have achieved this honor.

Corporate & Foundation Support

7

The Academy thanks the following corporations and foundation for their recent generous contributions:

For general operating support: \$2,000 from the **Fleishhacker Foundation**; and \$2,000 from the **Markkula Foundation**.

For support of education programs: \$5,000 from the **Joseph R. McMicking Foundation** for general education; \$10,000 from **Cisco Foundation** for Careers in Science; and \$20,000 from **Koret Foundation** for Careers in Science.

For support of mineral acquisition at the Academy: \$5,000 from **Arthur Court Designs**.

New Donor Circle Members

January, February and March 2005: \$125 to \$999
Many thanks to the following new donors and those who have increased their support of the Academy recently.

Ms. Madeline Adrian, Ms. Judi M. Baskin, Ms. Jennifer Bennett and Mr. Gary Wettstein, Mrs. Doris Todd Brown, Ms. Virginia L. Carder, Mr. and Mrs. David K. Ching, Mr. and Mrs. David J. Collier, Mrs. Joan C. Cooper, Mr. and Mrs. Anthony Danon, Mrs. Patricia A. Day-Lollini, Mr. Jim M. Finberg and Ms. Melanie M. Piech, Ms. Katherine Fines and Mr. Henry Heines, Mrs. Mildred Furness-Hahn, Ms. Lisa Gamshad, Ms. Susan Hendrie-Maraïs and Mr. M. Laurentius Maraïs, Mr. and Mrs. Maurice E. Holloway, Mr. and Mrs. Thomas P. Jones, III, Mrs. Robin I. Kling, Mr. Ralph Kokjer and Mrs. Lenore Gordon-Kokjer, Mr. and Mrs. Cortland K. Larned, III, Ms. Jean Lee, Dr. Patricia McEveney, Mrs. Caryl M. McIvor, Mr. and Mrs. John Mills, Mr. and Mrs. David Pelavin, Mr. Peter Pelavin & Family, Mrs. Florence L. Resnikoff, Mr. and Mrs. Jon Sasano, Mr. and Mrs. Greg A. Syler, Dr. and Mrs. John Teerlink, Mr. Patrick D. Temple

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January to April 2005

The Academy gratefully acknowledges the following supporters for their recent gifts of \$1,000 and above to the Academy's Annual Fund.

Howard B. Allen, Mr. and Mrs. Peter Avenali, Foster Bam and Sallie Baldwin, Mr. and Mrs. Andrew Barish, Dr. and Mrs. Joseph I. Bernstein, Mr. and Mrs. Robert L. Bridges, Josephine Brownback, Mr. and Mrs. Hamilton W. Budge, Dr. and Mrs. Andrew K. Burt, Mr. Edwin C. Callan, Susan and Mitchell Cohen, Mr. and Mrs. J. T. Crandall, Mr. and Mrs. James T. Curry, Jr., Dr. Elaine Daniels, Mr. Richard B. Date, Mr. David L. Davies and Mr. John D. Weeden, Pilar and Lew Davies, Mr. and Mrs. Thomas E. Dum, Mr. and Mrs. F. T. Elliott, Jr., Marion and Jack Euphrat, Randi and Bob Fisher, Mr. and Mrs. T. Jack Foster, Jr., Sally and Michael Gallagher, Mr. and Mrs. Gordon P. Getty, Ingrid Gillette, Mr. and Mrs. John D. Goldman, Ruth and Ben Hammett, Dr. and Mrs. R. W. Hoellwarth, Mr. Don H. Holcomb, Lisa Hoytt, Mrs. Katharine H. Johnson, Stanley H. Judd, Mr. Maurice Kanbar, Mr. Leonard P. Kline, Mr. Paul Klingenstein and Ms. Kathy Bole, Lois Lippincott, Mr. John S. Livermore, David Stanton and Shanna McBurney, Kathryn K. McNeil, Nicola Miner and Robert M. Anderson, Tina and Hamid Moghadam, Mr. Osmond Molarsky, Mr. Timothy M. Muller, Mrs. Elvira Nishkian, Diane Ososke, Peter and Rozell Overmire, Mrs. Edward W. Rosston, Renee Rubin, Michael Scharfenstein, Mrs. Eugene Shurtleff, Dr. Kelly S. Stewart and Dr. Alexander H. Harcourt, Mr. Daniel E. Stone, Mr. and Mrs. Michael W. Wilsey, Mr. and Mrs. James Wintersteen

Learn From DISCOVERY

The Academy's newsletter of science and philanthropy

The Academy has a long history of inspiring volunteers, members, scientists, and visitors. As we cannot fuel discovery alone, the Academy depends upon many people who share the institution's dedication to creating a scientific legacy for the future.

Our publication, **Discovery**, features stories of people who have contributed to the Academy's past, present, and future. And it highlights current news about estate and financial planning and outlines ways to provide for the people and organizations you care about. Published twice a year, **Discovery** is free to members and volunteers. Additionally, we have an extensive library of financial and estate planning information. Topics range from *Drafting or Reviewing Your Will*, *Tax Advantages of Giving Real Estate*, *Retirement Plans and Life Insurance*, to *The Benefits of Life Income Gifts*.

If you would like to receive **Discovery** or information from our library, contact Louise Gregory at (415) 321-8407 or e-mail lgregory@calacademy.org. You may also return this coupon to Louise Gregory at the California Academy of Sciences, 875 Howard Street, San Francisco, CA 94013.

- ☐ Please send me the current issue of **Discovery** and include me in future **Discovery** mailings.
- ☐ Please send me information on:
- ☐ *Drafting or Reviewing Your Will*
 - ☐ *Tax Advantages of Giving Real Estate*
 - ☐ *The Benefits of Life Income Gifts*
 - ☐ *Gifts of Retirement Plans and Life Insurance*

☐ I have included the Academy in my estate plans.

Name

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E-mail

8 Travels with Charlie Steinhart's Digitate Leather Coral

The Aquarium's digitate leather coral (a.k.a. "Charlie") began his long journey to Howard Street in the early 1990s from somewhere in the Tropical Pacific Ocean or Red Sea. After being harvested by a native collector on a distant reef, he made stops at an air shipper, a U.S. wholesaler, and a retail store before he was purchased by a hobbyist working for the Camden Aquarium in New Jersey. The hobbyist passed Charlie along to a young Master's student at Vassar College (the Academy's own Bart Shepherd), who nurtured the four-inch, neon green colonial animal in his New York apartment until he graduated. From New York, Charlie traveled to Virginia Beach for a "layover" with a biologist from the Virginia Marine Science Museum while Bart headed west to begin working for the Academy. Charlie was called for in 1998 after the Academy completed the renovation of the Living Coral Reef display.

Charlie's delivery to San Francisco took so long that he was "extra large" when he arrived in Golden Gate Park. To increase his survival chances, Academy biologists cut



William "Biologist Bart" Shepherd with Charlie, the digitate leather coral.

him into ten pieces with scissors, turning him into Charlie et al. Charlie et al have now been moved to 875 Howard Street where they continue to grow, occasionally splitting themselves in two (vegetative reproduction) while releasing

toxic, allelopathic chemicals into the reef water to control growth by adjacent coral competitors.

Charlie et al. belong to the genus *Sinularia*, which includes over 100 species of digitate leather corals. We plan to examine their "long robust spicules of characteristic shape" to determine which species they belong to.

— Tom Tucker
Aquarium Curator

Just Like Home Volunteer Profile

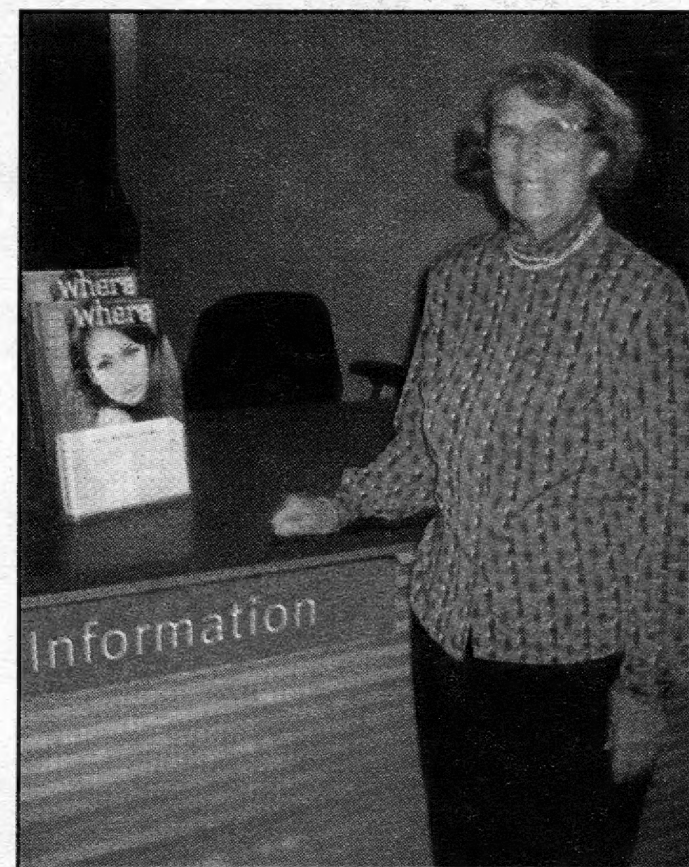
Like most people who have visited the Academy at Howard Street, many volunteers have also realized that the new location can be just as rewarding as Golden Gate Park. Flora Zagorites is one of those volunteers who has seen the Academy through its transition to downtown San Francisco. For the last twenty-seven years, Flora has been a loyal volunteer, choosing the Information Desk as her "home away from home."

A San Franciscan native, Flora remembers summer trips in Yosemite camping with her family and attending Nature School. She says, "That's where I became an environmentalist." This love for nature also became a love for the Academy. Flora says, "The Academy was just always a part of my life. My favorite memory? Well, of course, I was always impressed with the gorilla, but what I remember best was a whimsical Bird Hall diorama of a domestic cat climbing a fence, stalking a bird, in a typical San Francisco backyard."

After retiring and trying a few clerical volunteer assignments, Flora found working at the Information Desk a revelation. "I found I really enjoyed greeting people, especially overseas visitors who came to see our researchers and collections. And it was always amusing to hear returning visitors ask, 'Where are the antique clocks and lamps?'" Flora continues to feel honored to be a part of the Academy and enjoys the new location on Howard Street. She is continually amazed at the number of families and small children drawn to the new exhibits and downtown location. But what continues to delight her are the wonderful surprises that the Academy holds. "There's always something dynamic and interesting going on every time I come here."

It's not surprising that Flora is looking forward to 2008 when the Academy reopens in Golden Gate Park. At that time, Flora will celebrate her thirtieth year volunteering at the Academy. She'll surely be at her post meeting and greeting a whole new generation of Academy enthusiasts with warmth and good humor, enjoying the "marvelous future" she envisions for the Academy.

— Rosalind Henning
Manager of Volunteer Services



Flora Zagorites

PHOTO: ERYNN HALL

i Volunteer placements are challenging and varied. Curious? Call (415) 321-8111.

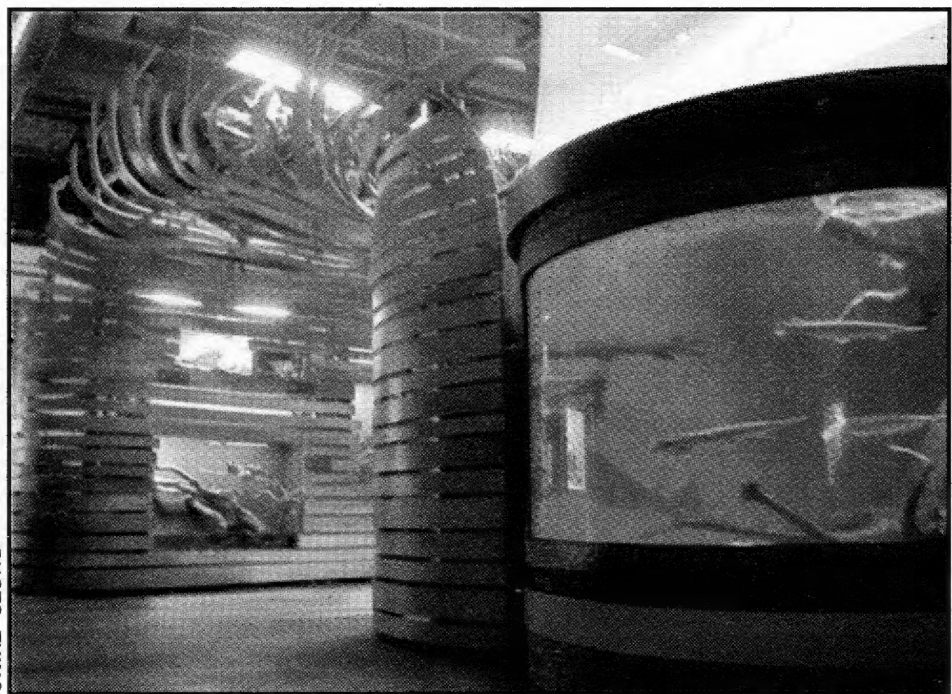
Throw a Party at the Academy

Looking for a hip new place to throw a party for a loved one or host a corporate function? Consider planning your next party at the Academy at 875 Howard Street. The Academy can accommodate up to 350 guests for a cocktail party or up to 100 guests for seated dining.

i For more information, contact Anne Rianda at arianda@calacademy.org or (415) 321-8148, or visit www.calacademy.com/events/rental.



View of the Touch Tidepool and Steinhart Aquarium

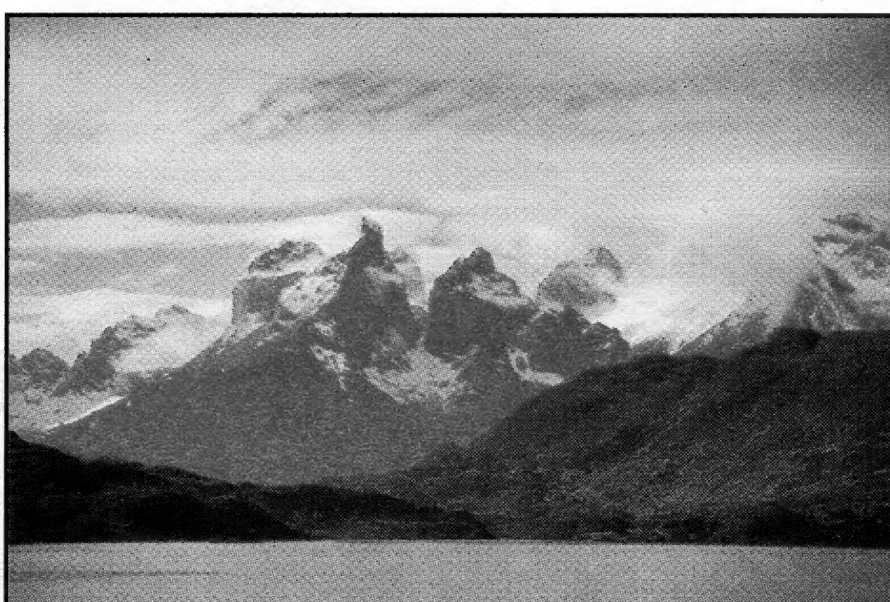


View of the SSSsnake Alley and Steinhart Aquarium

ACADEMY TRAVEL PROGRAM

Patagonia

The Crown Jewel of South America
with Frank Almeda, Ph.D.
October 29–November 11, 2005



Cost: \$5,795 per person (based on double occupancy) plus airfare (current airfare is \$1,205 per person). Single supplement: \$895.

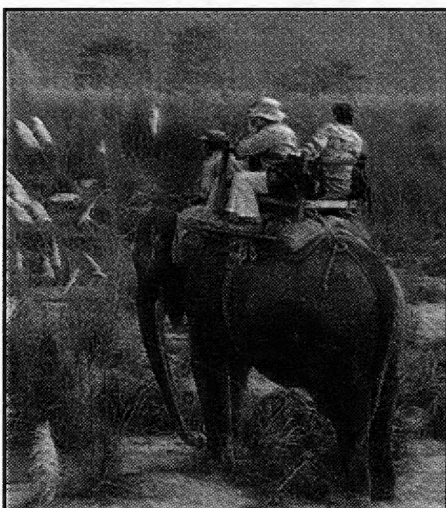
Patagonia, which stretches across the southern reaches of Argentina and Chile from the Atlantic to the Pacific, is an enchanted land of pampas, lakes, mountains, and glaciers; condors, guanacos, penguins, and whales; gauchos and sheep ranchers; dwarf plants and primeval trees found nowhere else on earth.

From Buenos Aires you will fly to Peninsula Valdes, teeming with sea life, then continue across the expansive Patagonian steppes toward the Andes and one of the world's most astounding glaciers, Perito Moreno. After crossing the Andes you will spend three days at Torres del Paine National Park during its austral spring, with its amazing variety of bird life and wildflowers.

Behind the Mists of Time... Bhutan and Kaziranga (India)

With Robert Drewes, Ph.D., and Gail Drewes
November 2–23, 2005

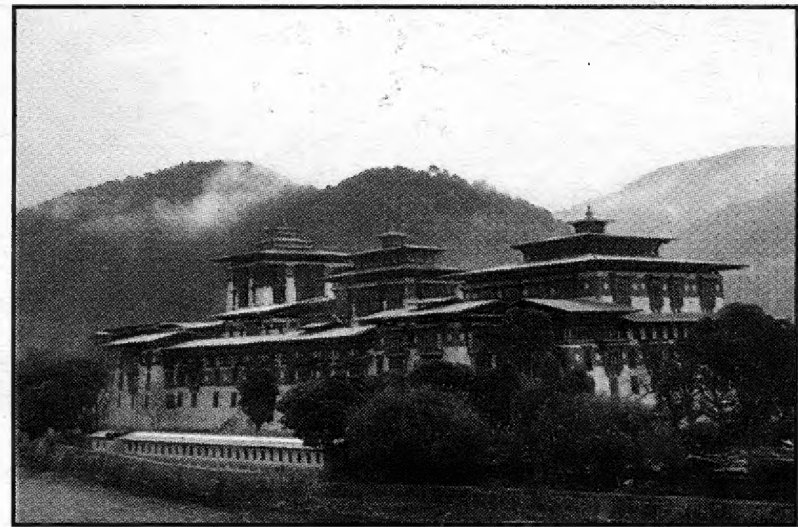
Optional pre-tour extensions to Bharatpur Bird Sanctuary and Pench Tiger Reserve



This unparalleled journey of discovery will take you on an easterly trail from Paro, in western Bhutan, across picturesque mountains to Thimpu, Punakha, Tongsa and Bumthang, all of which are outstanding birding and wildlife sites. The kingdom is also often referred to as the valley of medicinal herbs. From Bhutan you will journey to Kaziranga, in the lush state of

Assam, along the banks of the Brahmaputra River. The river's alluvial flood-plains are rich in wildlife and the park is best known for the one-horned rhinoceros and the highest density of tigers anywhere in the world.

Cost: \$7,330 per person (based on double occupancy) plus airfare. Single supplement \$965.



i For brochures or further information, please contact the Academy Travel Office at (800) 853-9372 or e-mail calacademy@hcaptravel.com